

The Home Circle.

THE PERFECT HUSBAND.

There are husbands who are pretty,
There are husbands who are witty,
There are husbands who in public are as smiling as the morn;
There are husbands who are healthy,
There are husbands who are wealthy,
But the real angelic husband—well, he's never yet been born!

Some for strength of love are noted,
Who are really so devoted
That when'er their wives are absent they are lonesome and forlorn;
And while now and then you'll find one,
Wh's a fairly good and kind one,
Yet the real angelic husband—oh, he's never yet been born!

So the woman who is mated
To the man who may be rated
As pretty fair, should cherish him forever and a day;
For the real angelic creature,
Perfect quite in every feature
He has never been discovered—and he won't be, so they say!

—Selected.

CANNING AND PRESERVING FRUITS AND VEGETABLES.

Abundant crops this season will give most people opportunity to put up supplies of both fruit and vegetables for winter use. Canning is by far the easiest and quickest method of preserving, and with proper facilities and careful management, is the safest and least expensive. The process is simple, if proper precaution is observed. If glass jars are used, it is very necessary to have the tops fit well and to use new rubbers. Rubbers after being used harden and will not allow the tops to sink into them sufficiently to make the jars air tight. Care should be taken to adjust the rubbers; they must fit securely under the lid and if they do not lie flat, turn them over.

Only the very best fruits and vegetables should be used. Fruit should be ripe, but firm; peeled and placed in the jars, whole or cut, as desired. Fill the jars with cold water and let them stand until ready to put on the fire; then pour off the water, refill to the brim with fresh water and add one teacup of sugar to each gallon of fruit. Have the rubbers on the jars and put the tops on loosely. Have ready a vessel three or four inches deeper than the jars, place a perforated wooden bottom, or lay light wooden strips, securely, one inch from the bottom of the vessel; put the jars on it and fill the vessel with cold water to the tops of the jars. Put over the fire and let it boil. An ordinary tin wash boiler will answer and will hold a number of jars at one boiling. The length of time required for boiling will depend on the fruit or vegetables used. Berries, peaches, grapes, pears and quinces require only two or three minutes' boiling. When they have boiled sufficiently, if the water does not cover the fruit, open the jar and fill with boiling water. Replace the top, remove from the fire and tighten the tops. When the jars have cooled, tighten the tops again and in a few hours they should be examined, and if necessary the tops should be tightened again. Vegetables are canned in the same manner, except when the jars are placed in the vessels to boil, they should be covered with water. Tomatoes require four or five minutes to boil; beans and corn a longer time—from one to three hours.

There are four requisites to success in canning: 1. The vessel containing the fruit or vegetables must be filled to the brim. 2. It must be put up boiling hot. 3. It must be perfectly air tight. 4. It must be kept in a cool, dark place. If these directions are not closely followed the fruit or vegetables will ferment. Canned goods should be kept in a cool, dark place, preferably a cellar, but when this is not to be had the jars should be wrapped in brown paper and put in a dark place. One lady, who is very successful, has a trench dug a foot or more deep and buries her jars, never losing one.

To Can Corn.—We take the following recipe for canning corn from Annie Dennis' Cook Book and as Miss Dennis has been most successful in the arts of canning and preserving we feel confident it must be a success: Select young, tender corn; cut twice from the cob, never scraping; add one heaping teaspoonful of salt to each half gallon. Put the corn in jars, fit the rubbers and tops on loosely and place the jars in a vessel deep enough to allow the water to come over the tops of the jars. Be sure to put wood in the bottom of the vessel to protect the jars from breaking. Put the vessel on the fire; let it boil three hours. Take from the fire; tighten the tops; when cool tighten again; then wrap in brown paper and keep in a dark, cool place.

To Can Snap Beans.—Wash young, tender snap beans; string them and place in the jars; fill with cold water, fit on the rubbers and tops; place them in a deep vessel as directed in previous paragraph. Fill the vessel to within half an inch of the tops of the jars. Boil one and one-half or two hours. Tighten the tops securely and keep in cool, dark place.

To Keep Snap Beans Without Canning.—A gentleman furnishes the following recipe, which has been successfully tried: String the beans; boil them perfectly done; then dry them in the sun and put up in jars or paper bags, to protect them. When wanted for the table, soak one or two hours in clear water; then boil and season.

Butter Beans may be canned precisely as snap beans, only they require less time for boiling, one hour being sufficient. If the water is not to the brim when the jars are removed from the fire, refill with boiling water.

Okra.—Select young, tender pods; do not remove the cap or stem; fill the jars with cold water; place in vessel of cold water and boil for half an hour. Tighten tops securely and keep in cool, dark place.

Corn, Okra and Tomatoes.—Chop okra in thin pieces and boil. Peel the tomatoes and cook. When both are tender, mix them in the proportion of two quarts of okra to three of tomatoes; then add two quarts of young, tender corn, cut from the cob, and add one tablespoonful of salt. Let the mixture boil fifteen minutes, stirring constantly. Put in the jars and seal while hot. It is a better plan to boil this a few minutes after it is put in the jars and then seal. See that the jars are perfectly air tight and keep in a dark, cool place. This is excellent for soup. A wooden bottom to fit the vessel used in boiling the fruit, can be easily made of light, narrow strips, like a boy's trapsticks, tacked together at right angles, just the size of the bottom of the vessel.

PRESERVING.—To make preserving a success, requires time and patience, good fruit of proper ripeness, white sugar, kettles and pans suited to the purpose. New tin, or granite iron ware are best, where one has not porcelain lined vessels. Fruit should be selected with great care, as any defect will show in the preserves; it should also be mature, not over ripe, or the preserves will lack the rich native flavor which should be found in those that are home-made.

Peaches, pears, quinces and apples should be plunged in cold water immediately after they are peeled, or they will turn dark from exposure to the air. They should, however, not be allowed to remain in water any longer than is necessary, as they will darken in the water after a time.

To most fruits one pound of sugar is used to each pound of fruit, and this rule is preferable, because it makes more syrup, does away with reboiling and the fruit is less apt to ferment or mold. When fruit is to be kept in self-sealing jars, less sugar may be used if the jars are airtight and kept dark and cool. White sugar should always be used in preserves, as brown affects the flavor.

The syrup for preserves should be made in the proportion of one-half pint of water to 1 pound of sugar, and when fruit has been parboiled before preserving, the water in which it was boiled should be used to make the syrup and to preserve the flavor.

Some fruits have to be cooked first in a very thick syrup to keep them from breaking or getting too soft, viz.: apples, plums and the various berries. Quinces and pears harden when cooked in sugar, therefore it is best to boil them in clear

water until tender; then pack in sugar from twelve to twenty-four hours.

Peaches are best for preserving when not very ripe. They should be peeled, packed in sugar and allowed to stand over night or twelve hours, and then, if a very firm peach is not used, the syrup should be drained off and boiled a few minutes before the fruit is put into it. Some prefer to harden the tender fruits by taking them from the syrup after they have boiled clear and putting them in the sun for several hours. This is the old fashioned way of making preserves and is an excellent one, as too much cooking destroys the flavor of some fruits; also makes them dark colored.

To Preserve Plums.—Take half ripe plums; prick each one with a large needle, to prevent them bursting in the hot syrup or becoming too soft. Boil them three minutes; pour off the water and add one pound of sugar to one of fruit; boil until the syrup is thick.

Apple Preserves.—Make a syrup of white sugar and water; let it boil two or three minutes in a flat pan. Select large, firm apples and peel and slice them, leaving in the core; or, cut them in dice half to three-fourths inches square; drop in enough to cover the top of the syrup; boil slowly until transparent; lay them out on a flat dish and set in the sun; pour more apples in the syrup and continue as before until all the syrup is used up. Then make a fresh syrup, enough to cover the apples and after it has boiled a few minutes, put the sliced apples in and boil them fifteen minutes. Put in jars; pour syrup over them and seal. This requires one pound of sugar to a pound of fruit, using half to boil the apples in and half to make the last syrup.

Peach Preserves.—Select large cling-stone peaches, white or yellow, almost ripe and perfectly firm. Peel and cut in halves; pack in earthen vessel, in alternate layers of fruit and sugar, one pound of each. Let them stand from twelve to twenty-four hours. Pour off the syrup and boil five minutes; then put in the peaches and boil until transparent. Take them out of the syrup and pack in jars. If the syrup is thin, boil down until there is just enough to cover the fruit. If ripe peaches are used, the syrup should be made and well boiled before the peaches are put in, and the peaches should be preserved as soon as peeled.

Watermelon Rind Preserves.—Peel carefully, take the meat out close and cut in any shape fancied. To one gallon of water add one pint of lime; let the lime settle; then drain off the water; pour this water over the prepared rinds. Let stand twelve hours; then boil in very weak alum water for thirty minutes. Drain, cover with fresh water and boil until the alum is all out and the rind is clear. The water must be changed if the alum was used strong, as every bit of the alum must be out of the rind before preserving. When fresh, drain well, pack in sugar pound for pound; let remain in the sugar twelve hours; then boil until the rind is clear. If the syrup is too thick add a little water and flavor with anything desired. If ginger is preferred, a strong tea should be made of the ginger and the rinds boiled in it before being packed in sugar.

Fig Preserves.—Take figs nearly ripe; pour over them, boiling hot, weak lye, or lime water; let them remain in it for half an hour; then drain and rub off the figs with a coarse towel. Put them in clear water and boil ten or fifteen minutes, or until tender. Place them in a colander to drain for ten or fifteen minutes; then pack them in sugar, using three-fourths of a pound of sugar to one pound of figs. Let them stand over night; then boil until the figs are transparent; place in jars. Boil the syrup until there is just enough to cover the figs in the jars; pour over boiling hot and seal immediately.—Farm and Ranch.

A SOFT ANSWER.

An old Scotch woman was famous for speaking kindly. No sheep was so dark but she could discover some white spot to point out to those who could see only its blackness. One day a gossiping neighbor lost patience with her, and said angrily, "Wumman, ye'll hae a guid word to say for the Deevil himself!" Instantly came the reply, "Weel, he's a vera industrious body."

The termination "itis" means inflammation; e. g., bronchitis, means inflammation of the bronchial tubes.

Our Social Chat.

* EDITED BY AUNT JENNIE, RALEIGH, N. C. *

AS CONTRIBUTORS to this department of The Progressive Farmer, we have some of the most wide-awake and progressive young ladies and young men and some of the most entertaining writers among the older people of this and other States, the ages of the members ranging from sixteen to more than sixty.

YOU ARE REQUESTED to join by sending us a letter on some subject of general interest, and writing therefor as often as possible.

WHEN WRITING, give full name and post-office address for Aunt Jennie's information. If you do not wish your real name to appear in print, give name by which you wish to be known as a Chatterer.

TWO WEEKS OR MORE must, as a rule, elapse between the time a letter is written and the date of its publication.

ADDRESS all letters to Aunt Jennie, care of The Progressive Farmer, Raleigh, N. C.

AUNT JENNIE'S LETTER.

Now that vacation time has come again very many of our young people will be visiting friends they have not seen in quite a while.

The English, it is said, are the most delightfully hospitable people in the world. They have been entertaining for centuries and know just how it should be done for the enjoyment of the visitors and themselves. You are invited to arrive on a specified day and informed exactly how long you will be expected to remain.

It is not so with us; we allow ourselves to drift along in that unconventional way so characteristic of Americans and oftentimes endure, rather than enjoy, the prolonged visits made us. Were we to adopt the English style of invitation our friends might think us parsimonious. But why should they? Does not every housekeeper know that it is not always convenient for her to entertain visitors? She has her duties to perform and if she knows just how long they will remain her guests she can perfect arrangements and everything run smoothly, without apparent effort. But if the expected visit of a week's duration is prolonged into weeks or even months, as is sometimes the case, it oftentimes proves a great inconvenience in many respects.

Hasn't the one on whom the burden and expense of entertaining falls, the right to limit its exercise to her convenience? I think she has and should exercise it. There is a limit to a woman's endurance of fatigue and no guest has a right to expect the lady of the house to be incessantly going in order that she be entertained. Do you wish her to be glad when you leave? If not let her have the planning of your trips while you are her guest. The average hostess feels deeply grateful to the guest who gives her opportunity to manage her domestic affairs without supervision. There are times when one would be alone—don't forget this, but take a nap, read, or write; do something to entertain yourself a portion of each day for there is as much art in being a pleasant guest as an accomplished hostess.

Most of us like guests who seem pleased with what is done for their pleasure and enter heartily into schemes for their enjoyment. There is a good deal of truth in the old saying that "short visits make long friends." It is better to go leaving your hostess to regret that you could not stay longer, than to have her take to her bed and have a nervous crying spell out of sheer relief at your departure.

Well, Isabella, we appreciate your letter; it is good and we rejoice with you because of your mother's improved health. I am glad that you did not say all that you intended, for we now hope to hear from you again soon. Your picture was well drawn and quite pretty.

Jennie Acton seems sorry for Tennessee Boy and does not blame him for declaring himself a bachelor. Ah, Jennie, you are a close student of human nature. May you learn only the good lessons and leave the bad ones unstudied.

I hope that many of the Circle will find time to write to me right away.

AUNT JENNIE.

A NICE LETTER FROM ISABELLA.

DEAR AUNT JENNIE:—Is there any room for me? I do not call often, but you know I usually occupy considerable space when I do come. I can always think of plenty to say, but cannot find time to pen my thoughts for the Chatterers—but I did not commence to tell you of myself.

What I intended to say is about my surroundings and the present and future prospects of the farmer and his family in this part of Cleveland county. Farm work is in a rush now; farmers are hustling around as they usually have to do at this season of the year, harvesting wheat and keeping the growing crop in cultivation at the same time.

There is work now for every member of the farmer's family from the largest to the smallest and something in every one's part to enjoy. The farmer himself enjoys the rush and hustle of the work I have just mentioned. The ladies are gardening and canning and preserving the early fruits that are now in season, which gives the prospect of much enjoyment to them in the future. The children last, but not least, have their part of the work and pleasure too, gathering fruits and flowers.

I never thought until the other day that there was anything in my surroundings that might be considered picturesque. Sister and I were sitting in the midst of a harvest field under the shade of a large tree. Looking in one direction we could see the men running the machine; in another direction we could see the man that shocked the wheat, sitting on some bundles of wheat waiting for the reaper to come around again and throw out more wheat so that he could go ahead with his work, while still farther on sat a child under a tree by the road side. Before I knew what I was doing I found myself admiring the landscape around me and called sister's attention to it. I think it would have been a pretty scene for an artist had one been near to have painted it just as it was pictured to me at that time. The wheat field formed a portion of a larger part of cleared land which was out-lined on one side by the railroad, a large body of woods afforded a green back-ground, and through the midst of this runs a little brook; the green branches of the willows were swayed by a gentle breeze and near by stands an old tannery, (which the people of this community hope to see replaced by a new one ere long,) while around in plain view stand four or five dwelling houses.

This description is only a part of what you could see were you to visit me now. Cotton and corn are several days later than usual in this section on account of the wet weather in the spring. The prospect is that the wheat crop will turn out well this year. My letter is already long enough and I have not said nearly all I would like to say, but I cannot close without telling you all about mother. If you remember I have told you before that she is an invalid. She is now regaining her health and is visiting my brother who lives among the mountains of Western North Carolina. She has not been able to take the trip in over three years and we are all so glad that she is strong enough to stand it now that we do not look on the other side to see how much we miss her in the home circle. I must close but you will doubtless hear from me again soon. Love to all the cousins and Aunt Jennie.

ISABELLA.

Cleveland Co., N. C.

TENNESSEE BOY AGAIN DISCUSSED.

DEAR AUNT JENNIE:—I have stood it as long as I can. I must write for fear these girls will ruin Tennessee Boy with their flattery. I feel like I must tell them not to talk so loud. A man is vain enough all the time but when the ladies begin to compliment him, he has to buy a new hat.

Not long ago I read in some paper that the Tennessee editors would visit Morehead City this month, so how do you know that he is not there now? And a man who seems so well fitted for all kinds of work is evidently a hustler and how do you know but that he is not nearer you this minute than you think?

He informs us that he has a bank account. I am sorry that he told us so, for money makes the man in so many people's eyes, and how does he know that this information has not caused some of the compliments the girls are paying him? I am also sorry he told us that he could and does so many different things, for were he to marry he would be compelled to quit some things, or his wife, for he would have little time to notice her or home affairs. Yes, I believe in keeping as many irons in the fire as you can reasonably manage; but have a care and don't heat too many for you might get burnt.

None of us blame Tennessee Boy for not caring to marry for he evidently has no time to go to see a girl. And if he has to write all those letters and send out so many circulars we all know that he has no time to write to her, even if he were not too tired to hold a pen. How would a woman who cared for him like to have him out looking after the

orchards and gardens most of the day, and when he did find time to come in the house for a while the very first thing he would do would be to get an old paper and read, or maybe that brand new type-writer he told us about and bang on it for hours, wishing with all his heart that she would not bother him.

You see how it is and I, for one, do not blame him for being a bachelor. He has enough to do without undertaking anything else. Too many irons will surely burn him and it is "the last straw that breaks the camel's back." No, I don't blame him.

Isn't it too bad that folks are never satisfied? A week ago all of us wanted to see rain and now since it has come, brother is spluttering around all over the place and groaning within himself because so much was sent. All the low grounds are covered and every thing seems wrong. I wonder if more ditches before it rains would not help when it does come.

JENNIE ACTON.

THE OTHER SIDE OF DRESSING NEATLY.

Something was said not long ago about wives dressing neatly even when doing their own home work. A farmer's wife writes that there is another side to the question. Condensed she says: "It is true that when we used to expect our beaux we dressed as neatly as possible. And the beaux were more than lavish with their compliments on our appearance. Now, after marriage, there are many more demands on our time and strength. We really have to work harder than we are able sometimes. But if, even under these conditions, one should retain enough of her girlhood pride and energy to try and make herself look 'sweet as a peach' the husband is too full of business to notice it. The wife hears nothing only to hurry up the breakfast so the men can be put to work. Nothing, I say; well, if there is anything wrong about the meal, or the slightest delay, we will hear of it. The rest of the talk will be to the farm hands about the work. If the husband would be more as they were before their marriage I know one woman, at least, who would have more heart to try and keep herself pleasing to the eyes of her husband."

There is no good reason why city children should have better manners than those brought up in the country, but it is a fact that they do, in the majority of cases. The excuse is sometimes given that country people have no time to give to such things; but I think the real reason is that, as a rule, they do not consider it of sufficient importance. An old lady once said to me, "When I was a child at home, all my efforts at politeness were so ridiculed that, to this day, I cannot walk across the floor naturally when out in company." Unless children are trained to be polite every day, they are bound to be awkward and ill at ease when they grow up. Parents do not be so busy laying up money for your children that you cannot find time to teach them the little courtesies of life. We are creatures of habit in this, as in everything else, and habits acquired in childhood are quite apt to remain with us.—Mrs. B. S.

USING YOUR ABILITIES.

Not what a man can do, but what he does do, is the true measure of his practical value in his sphere. As George William Curtis says, "An engine of one-horse power, running all the time, is more effective than one of forty-horse power standing idle." One talent, kept at interest, has more value than ten talents buried in the ground.—Ex.

NOT OLD AGE.

"Well, John, how are you to-day?" said a Scotch minister to one of his parishioners on meeting him on the road.

"Gey weel, sir—gey weel," replied John, cautiously, "gin it wasna for the rheumatism in my right leg."

"Ah, weel, John, be thankful; for there is no mistake, you are getting old like the rest of us, and old age doesn't come alone."

"Auld age, sir!" returned John; "I won'er to hear ye! Auld age has naething to do w't. Here's my right leg jist as auld an' it's quite sound and soople yet."

The worst temper in the world is the unrelenting, hard, unresponsive temper, which plumes itself on never forgetting an injury.—Ladies' Home Journal.